

THE EUROPEAN WAR A  
YEAR AGO THIS WEEK

Dec. 13, 1914.

Allies won three-day battle on the Lys.

French gained in the St. Mihiel region.

Germans were defeated in the Mlaw region.

Austrian right wing, driven into Bosnia by Serbians, was attacked by Montenegrins.

Brussels and suburbs decided to pay fine to Germans.

Italian artillerymen of older classes called out.

Antiwar demonstrations by women of Konak and Erzerum, Turkey.

Dec. 14, 1914.

French continued their offensive in Alsace and Lorraine.

Serbian reoccupied Belgrade.

Austrians reoccupied Dukla in the Carpathians, capturing 9,000 Russians.

Germans made gains in northern Poland.

British submarine Bill sank Turkish battleship Mesudieh in the Dardanelles.

Pro-Germans mobbed in Rome.

Dec. 15, 1914.

Allies advanced on entire front in effort to drive Germans from Belgium.

German attacks south of Ypres were repulsed.

Germans rushed fresh troops to the Vistula.

Austrians recrossed Carpathians into Galicia and drove Russian left back toward the San river.

Sensual tribunes threatened Egypt.

German cruiser Cormorant was interned at Guam.

Turks bombarded Sevastopol.

Dec. 16, 1914.

Germans evacuated Dixmude and allies made gains from Arras to the sea.

Germans forced the fighting in the Argonne, but were repulsed in the Woëvre region and in Alsace.

King Peter entered Belgrade at head of army.

Russians collected new army at Warsaw.

German warships shelled Scarborough, Hartlepool and Whitby, killing about 120.

British warships shelled West end.

Dec. 17, 1914.

Allies entered Westende.

More German troops rushed to Belgium.

Russian offensive against Silesia and Posen declared broken.

Austrians had successes in West Galicia.

Austrian training ship Beethoven sunk by mine.

British squadron bombarded Turkish troops on Gulf of Saros.

Field Marshal von der Goltz made commandant at Constantinople.

England declared protectorate over Egypt, ending Turkish suzerainty.

Dec. 18, 1914.

Allies occupied Roulers.

Heavy fighting in Lille and near Arras.

Russians won in Galicia between Sanok and Lisko.

Austrians announced capture of Piotrkow and Przedborz.

Turks in Asia Minor were reenforced.

Russian Black sea fleet sank two Turkish ships.

Dec. 19, 1914.

British warships shelled German positions on Belgian coast.

Gaekwar of Baroda bought Empress of India for hospital ship.

Allies gained at several points from North sea to the Oise, but lost near La Bassée.

Germans captured Lovicz.

Severe fighting on the Bzura and in Galicia.

Russians held lines on the Duna river against fierce attacks.

## He Was the Limit.

Mayme—"He's too slow for yours truly. He said I reminded him of a beautiful autumn leaf." Ethel—"Well, that was certainly a very pretty compliment." Mayme—"Yes; but he didn't have sense enough to follow it up by offering to press the autumn leaf."

## Kiss Reports to Date.

"Is a kiss," asks the New York Herald, "worth one hundred and twenty-five dollars a minute?" No kiss that has to be bought is worth anything at all. Some kisses, voluntarily bestowed, are priceless above rubies or life itself.—Columbia State.

## Perfect Artificial Foot.

The foot of the artificial leg is in itself an exceedingly clever counterfeit. Its core is part of the same piece of wood that makes the body of the leg. Enveloping this core is rubber, vulcanized on in a series of thin layers, the result being to give the foot a lively springiness, rendering it comfortable for walking and helping to give the wearer a natural gait.

## Optimistic Thought.

Every man is arrogant or humble, according to his fortunes.

## ENTERTAINING ON CHRISTMAS

**BACK IN COLONIAL DAYS FOLKS HAD GREAT FEASTS HONORING THE OCCASION: HERE'S HOW —**



The Christmas season brings to mind the many Christmas days gone by, with their four great features—turkey, cranberry sauce, plum pudding and mince pie.

It was a good old English custom, not to be rejected by the American colonists, although modifications were necessary to suit the religion and conditions of living in the colonies. The Christ-spirit being substituted for the pagan yuletide, the famous "boar's head" was omitted and the Christmas pie became known as mince pie. However, many old observances were kept, including the mistletoe and holly, and Christmas was a day for family gatherings, with a feast prepared by the women of the house.

It is quite possible that we would not like their flavorings today. They used a variety of spices, wines and seasonings in even their plainest dishes, but as everything was prepared in the home, under the supervision of the mistress or by her own hands, the mixtures were wholesome.

Everything was turned to account in the season with a view to future use, so in this way preparations for the holiday were going on long before the day.

In cherry time, a supply was carefully packed in hay and kept for Christmas.

The Christmas cookies, with coriander seed in them, were baked six months before and kept in an earthenware jar in the cellar.

## Mince Meat Recipe.

The rich plum pudding and cakes were made early in the fall and put away to mellow and ripen.

The mincemeat was then made, the recipe for which was recently found in an old Philadelphia cookbook. We copy all but the spelling: "Four pounds veal, four pounds suet, two pounds raisins, one pound currants, six apples, some rose water and sack half a pound, no more of sugar, three-fourths pound cloves, mace, nutmeg and cinnamon, some candied orange peel, lemon peel, citron and blanched almonds."

They made a puff paste for their pies different from ours. One recipe called for four, one pound butter, ten eggs and some milk or water. Some housewives made their winter supply of mince pies before Thanksgiving and reheated them before using.

For the lemon tarts, the lemons had to be first soaked in salt water for two days. Then every day for fourteen days they were put into fresh cold water. When they were made, apples, oranges and sugar were added.

A few days before Christmas the mistress went to market, the maid carrying the basket. She would get her turkey, cranberries, celery, oysters, and a little pig for roasting whole.

The day before Christmas the real excitement began. The stuffing was made, and such stuffing bread crumbs, beef suet, liver, lemon peels, nutmeg, savory pepper, salt, cream and eggs. The little pig, only four or five weeks old, was killed to his utmost capacity with mashed potatoes or apples.

Not the least to be considered were the green decorations. Ground pine for festoons and wreaths, mistletoe to hang and holly everywhere were the necessities.

When Christmas morning came the excitement was at its highest pitch. The housewife, her daughters and her maids were up early. The brick oven was heated and the mince pies put in. The turkey was dredged with flour and put on the spit, with a small unwilling child to watch and turn it as it browned.

Another child was set to cracking nuts and polishing apples.

## Roasting the Little Pig.

The little pig was put before the fire to roast in the dripping pan, in which were three bottles of red wine for basting.

While the things were cooking a long table, the length of the room, was spread with the white linen cloth, napkins, china and silver or pewter.

In the middle of the table was the famed Christmas bowl. Here are the quaint directions for making it:

"Break nine sponge cakes and half a pound of macaroons in a deep dish; pour over one pint raisin wine, half pint sherry. Leave them to soak. Sweeten with two ounces of powdered sugar candy and pour over one pint and a half of custard. Stick with two ounces sliced almonds. Place on a stand and ornament with Christmas evergreens."

The tankard with the Christmas brew was put on the table, and all the stillabubs, jellies, pickles, lemon tarts, red apples, nuts, the cookies and the cherries fresh from the hay.

The fireplaces were now blazing, and the red berries and green leaves of the holly were shining in the light.

The mistletoe was waiting for the unwary, and the good smell of the brown turkey, savory stuffing and applesauce was everywhere.

## Don Their Best Frocks.

After the housewife and her daughters had seen to everything they hurried to put on their best flowered silks, with white whims around their necks and the most secret beautifiers on their faces.

Then the dinner being nearly cooked, they took the little browned pig, raised him gently and put two small loaves of bread under him, and added more wine; an anchovy, a bundle of sweet herbs and a half a lemon was put into the sauce, which was poured over him hot. They had him sitting on his haunches looking lifelike. Then they put



**PERHAPS YOU WANT SUGGESTIONS ABOUT DISTRIBUTING THE GIFTS. HERE ARE SEVERAL —**



If gifts, carefully marked, should be consigned the day before to the one in charge, and she must purchase a quantity of clothesline and clothespins. The line should be stretched back and forth across the living room, and each gift, wrapped in tissue paper and tied with red ribbons, should be fastened to the line by a clothespin, decorated with wings of red and green paper.

In the bay window a table should be arranged on which is placed a "Jack Horner" pie, containing a Christmas souvenir for each member of the family. The ribbons attached to the packages in the pie should be carried up to a holly-decorated hoop suspended over the table, each ribbon tagged with the name of the one for whom it is intended. When the "family wash" has been taken down—each person seeking his or her own gift—they gather around the pie, and at a signal "pull out their plans."

## Hidden in Egg Shells.

When the family is all present at breakfast start to serve the meal of coffee, bread and butter, ham and soft-cooked eggs without any mention of gifts.

At each place have an egg-cup or saucer, on which you put an egg, the contents having been removed previously through a small hole in the end, partly fill with sand, and let each contain a small paper with a suggestion in poetry of where or how to find their gifts.

As each person thinks he is cracking his egg he finds the puzzle inside.

Much merriment and good cheer will be the result.

Serve original contents of eggshells in omelet with the ham.

Hide one person's gifts in bookcase, paper in egg to read.

If you are either wise or smart, You'll find me in a hurry.

Among gifted people I now dwell; So hunt, don't sit and worry.

## Frost King and Snowballs.

As this is the time for the clever woman of the family to devise some unique way of distributing Christmas gifts, she may decorate the living room with evergreens, holly and mistletoe, and then place in one corner a table covered with a white cloth, hidden from view by a screen of generous size. On this table is placed snowballs. These snowballs, made of white cotton batting and tied with white ribbon, contain each designated present, and are heaped in a pyramid, thus obtaining a mass of snowballs of varied size. The pile is scattered freely with diamond dust, in order to give it an attractive sparkle. If there is a small boy in the house he may be dressed as a Frost King in a costume of white wadding sprinkled with diamond dust; leaves and holly berries can be sewed here and there upon the robe. At a given signal the screen is removed, disclosing the tiny Frost King, who, with a few words of Christmas greeting, gathers the snowballs into a pretty basket, and as each ball bears a small tag he finds no difficulty in distributing the gifts to those assembled.

## A Holly Pie.

A novel way of distributing Christmas gifts on Christmas morning is to make a big pie in the center of the table of holly branches, and arrange it so the gifts can be easily drawn from under it. Each gift must be tied with a narrow red ribbon and one end lead to each place at the table. This is great fun, and of course every one is anxious to see who gets the most ribbons, the lucky one being declared the most popular. The pie is not "opened" until end of breakfast.

## A Christmas Trail.

One member of the family should take charge of the gifts, and when the coast is clear should lay the "trail" with them in all of the available downstairs rooms. Start from a tiny Christmas tree on the living room table by fastening to it a card for each person, marked, for example, thus: "Card No. 1, father. Look for card No. 2 in umbrella stand in hall." In the stand he will find a package tagged in this manner: "Card No. 2, father. Look for card No. 3 in your hat in hall closet." The third card will be found on a gift in the spot designated, with further instructions, which are followed on to the next, until all his presents come to light. Everyone pursues his or her trail at once, and a merry scene of confusion is the result. These cards may be prepared beforehand, and no difficulty will be experienced in placing the gifts, each trail is finished before starting to lay another. The last cards should direct the family to their places at the dining room table, where they will find amusing souvenirs of the occasion.

## Cobweb Method.

A rather novel and entirely inexpensive way of distributing Christmas gifts is to employ the "cobweb" method. Suspend a rope diagonally across the room, over which the strings may cross, each string to be labeled at its source with the name of the member of the family or the friend for whom it is intended. A sheet can be hung across one end of the room, hiding the gifts from view until time for winding the strings. Let all begin the quest at once, it being necessary to find the beginnings of the strings where the names are attached. This will afford considerable amusement, as the strings should be run through keyholes, under beds, over transoms and even out of doors, if possible.

Aside from the element of mystery contained in this method, there is the added value which attaches to those things which have been really earned through one's own efforts.

WESTERN CANADA'S  
WONDERFUL YIELD

Wheat Yields Reports Extraordinarily Heavy.

When one hears of individual wheat yields of thirty-five to forty bushels per acre, there is considerable incredulity, but when yields, in whole townships extending into districts covering three and four and five hundred square miles in area, of upwards of fifty and some as high as sixty-five bushels per acre are reported, one is led to put his ear to the ground to listen for further rumblings. The writer having heard of these wonderful yields made a trip through the provinces of Manitoba, Saskatchewan and Alberta, to ascertain first hand their truthfulness. It was remarkable to discover that some farmers were no farmers after all, that modesty was their mantle, that all that had been said of these yields was true, and that yields of over seventy bushels per acre were told of. These were not such as the truthfulness of the story was doubtful and very little was said of them, but such there were, and not in one instance, but in several, not in one locality but scattered in places hundreds of miles apart. Leaving these out altogether, there were large areas in which the average was over fifty bushels per acre, which in all common sense ought to satisfy most people. One hundred and thirty thousand acres in Alberta have made their return to the local government as required by an act of the legislature, and the average of the wheat threshed was fifty-three bushels to the acre. So immense was the yield that official verification was required before giving it out to the public. Sitting in the smoking compartment of a day coach, where on passing through a farming community, there may be gathered the gossip of the whole neighborhood, one hears also a lot of news. Just now, the sole topic is that of the crops. A man with more or less of a literary appendage, smoke, clothes and hands giving the appearance of one working in the field, was asked as to the crops. He had got on at Warner, Alberta. Taking out his pipe, lighting it and then crossing his knees, holding his chin in his hands, possessing an air of supreme contentment, and with an intelligent face, he looked the man who could give some information. And he was just the man. He was a thrasher and on his way to Milk River to secure some more help. He was requisitioned for information. "Yes, a good season, I've made a lot of money. As for yields, let's see, and then he began to string them off. "Thompson had 63 bushels of wheat per acre on his five hundred acre farm from 180 acres. Roland got 65 bushels per acre. Bugler had one hundred and ten acres that went 65 bushels. Carr had 60 bushels per acre on an eight hundred acre field. And he gave others running from 45 to 60 bushels per acre. All these people lived east of Warner, Alberta. Looking out of his window and seeing immense fields still covered with stubble he was asked why they were not threshed, he replied that there were not a few "rips" in the district, and that they would not get through before Christmas.

An American writing of a trip he made through Western Canada says: "I went as far west as Saskatchewan, back to Regina, Moose Jaw, and down on the Souris and I must say that I never saw such crops, or ever heard of anything so enormous, with it in any country on earth. The country is over the hill, and certainly the farmers have a lot to be thankful for. There are very few on whom that have done their work and done it properly but what have their debts paid and have bank accounts left."

And he only traveled the skirt of the country. The same story could be written of any part of any of three provinces.—Advertisement.

A short-sighted man always expects his neighbor to look through his glasses.

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Yesterday was a fact, today a reality, but tomorrow is visionary.

## ECZEMAS AND RASHES

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You don't need bank references in order to borrow trouble.

## HISTORY OF CHRISTMAS

Christmas, originally Cristes massé ("the mass or church festival of Christ"), is the English name for the season in which the birth of Christ is commemorated. It is apparent, however, that a festival was celebrated at this season long before it was held sacred as the birthday of Jesus of Nazareth. The Saturnalia of the Romans and the winter festival of the heathen Britons were both celebrated about December 25; and later, the Roman festival in honor of the sun god, Mithra (instituted 273 A. D.). From the latter the day became to be known as the "Birthdays of the Unconquered Sun," and after its adoption by the Christian church in the fourth century as the anniversary of Christ's birth, this name was given a symbolic interpretation.

A study of the customs associated with this period also reveals a heathen, if not invariably a solar, origin. The lighting of the Yule log (la buche de Noel) on Christmas eve, once a widespread European custom, is or was a function of such predominant importance among the Lithuanians and Letts that their words for Christmas eve literally signify "Log evening." The sports of the "Lords of Misrule" in England are thought to be an inheritance from the Saturnalia. The decoration of churches with the once sacred mistletoe and holly is a pagan survival